

CESRW Canada Eastern Soft Red Winter

Grown largely in Ontario, with additional production in Quebec and the Atlantic provinces, CESRW is a soft, low protein wheat ideal for cakes, pastry, cereals, crackers, biscuits, and fillings. It is easy to mill and typically has a high flour yield resulting in flour that is bright and creamy in colour.

2023 EXECUTIVE SUMMARY

ONTARIO PRODUCTION

2.4 million tonnes

TOTAL WHEAT GROWN IN CANADA

8%

WINTER WHEAT GROWN IN CANADA

76%



Protein

9.5% protein content. Protein levels are ideal for this class and slightly higher than last year, exactly in line with the five-year protein average.



Advice from an Expert

Very strong, consistent quality this year with the vast majority of the crop in milling grades. Mildew was the primary downgrading factor between No. 1 and No. 2 and no presence of fusarium. Acceptable falling number across all grades with an average of 318 seconds.



Grading Factors

94% graded No. 2 or above.



Milling Quality

Milling yields, as well as those corrected to a 0.50% ash basis are slightly lower when compared to last year, but are still at acceptable levels and within the expected range. Starch damage is slightly lower from 2022.



Application Performance

Good protein content coupled with good amylograph peak viscosity led to acceptable cookie bake test results in terms of cookie width to thickness ratio, resulting in a good cookie spread factor. These values are slightly lower than last year but are still very acceptable.

FIGURE 3
2023 Eastern Canadian CESRW Composite Region



No. 2 or better Canada Eastern Soft Red Winter

Quality Parameter ^a	CESRW Composite ^b	
	2023	2022
Wheat		
Test Weight, kg/hL	78.8	80.6
Weight Per 1000 Kernels, g	34.2	34.9
Protein Content, %	9.5	9.4
Protein Content, % (dry matter basis)	11.0	10.9
Ash Content, %	1.39	1.42
Falling Number, s	318	347
Milling Flour Yield Bühler Laboratory Mill		
Total Products Basis, %	70.2	71.5
0.50% Ash Basis, %	76.2	76.5

^a Data are reported on a 13.5% moisture basis for wheat.

^b Refer to blue outlined area in crop region map (Figure 3).

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Quality Parameter ^a	CESRW Composite ^b	
	2023	2022
Flour		
Extraction	Straight Grade 70.2%	Straight Grade 71.5%
Protein Content, %	7.9	8.1
Protein Loss, %	1.6	1.3
Ash Content, %	0.38	0.40
Colour L*	91.3	91.8
a*	-1.39	-1.23
b*	8.08	9.00
Starch Damage, UCD	16.3	18.5
Amylograph Peak Viscosity, BU	447	720
Farinograph		
Absorption, %	51.3	51.2
Dough Development Time (DDT), min	1.1	1.2
Stability, min	1.5	1.6
Mixing Tolerance Index (MTI), BU	114	108
Alveograph		
P (height x 1.1), mm	25	24
L (length), mm	133	141
P/L	0.19	0.17
W, 10 ⁻⁴ J	79	66
Solvent Retention Capacity		
Distilled Water, %	54.4	54.6
Sucrose, %	87.0	82.3
Lactic Acid, %	108.9	100.9
Sodium Carbonate, %	75.9	76.0
Bake (Sugar Snap Cookie Method)		
Cookie Width (w), mm	82.6	82.5
Cookie Thickness (t), mm	9.5	9.0
w/t Ratio	8.7	9.2
Cookie Spread Factor	87	92

^a Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour except Alveograph is on a 15.0% moisture basis.

^b Refer to blue outlined area in crop region map (Figure 3).

Analysis carried out by the SGS Grains Analytical Testing Laboratory. Methods used at SGS are available upon request.